

COLD APPETIZERS

	Smoked Suzma with Nettle Flatbread	40 000
	Roasted Dungan Pepper with Ricotta	90 000
	Rooster Surât	140 000
	Khmus with Eggplant	140 000
	Hummus with Camel Meat	150 000
	Charcoal-Grilled Lamb with Couscous and Yogurt Sauce	150 000
	Warm Tartare on Bone Marrow	165 000
	Meat Specialties	380 000
	Vegetable Plate	110 000
	Pickle Assortment	150 000
	Assorted meze (classic hummus, with beetroot, with white beans, mint suzma, baba ganoush, mutabal, muhammara)	200 000
	Craft cheeses (Valençay, Tom, Pecorino Romano, Crottin, Belper Knolle)	180 000

SALADS



<i>must try</i>	Grilled Salad with Feta Mousse	98 000
<i>must try</i>	Fresh Tomato and Sprouted Mung Bean Salad with Balkaymak	115 000
	Crab Salad	450 000
	Chicken Caesar Salad	120 000
	Green Salad with Shrimp	190 000
	Tuna Salad	175 000
	Burrata with Arugula and Tomatoes	120 000



HOT APPETIZERS



<i>must try</i>	Baked Eggplant with Feta Cheese and Tomatoes	140 000
	Vegetable Tagine	110 000
	Spiced Bone Marrow with Tandoor Flatbread and Chimichurri Sauce	170 000
	Roasted Lamb Head with Herbs	220 000
	Dolma with Camel Meat	190 000

SOUPS



<i>must try</i>	Kalla Pocha (Sheep's Head and Offal Soup)	160 000
	Borscht with Horse Meat and Zhay (Horse Fat)	110 000
	Khash from Beef Legs	150 000
	Lamb Shurpa	110 000
<i>must try</i>	Korma Sorpa (Fish Soup)	120 000



FLOUR-BASED DISHES

<i>must try</i>	Tandoor Flatbread	20 000
	Kattama Assortment	60 000
	Gözleme (with Cheese, Herbs, and Camel Meat)	50 000
<i>must try</i>	Signature Salama Samsa on Bone Marrow	130 000
	Tandoor-Baked Samsa with Beef	65 000
	Tandoor-Baked Samsa with Chicken	55 000
<i>must try</i>	Tandoor-Baked Samsa with Camel Meat	70 000
	Cheburek (Deep-Fried Meat Pastry)	65 000
	Beef Manti (3 pcs.)	70 000
	Crab Manti (3 pcs.)	95 000
<i>must try</i>	Khanum	95 000

PASTA

	Carbonara with Jaya (Cured Horse Meat)	140 000
	Seafood Pasta	180 000

FISH / SEAFOOD

	Trout Cocktail	200 000
	Salmon in Oak Leaves with Vegetables	280 000
	Crab Cakes with Caviar Sauce	180 000
	Octopus Stew	480 000
<i>must try</i>	Seafood Sauté	290 000



CHARCOAL GRILL



Lamb Shashlik	160 000
Beef Shashlik	165 000
Uch Panja of Veal	165 000
Layered Napoleon Shashlik	120 000
Lamb Loin Shashlik	210 000
Lamb Liver Shashlik in Casing	155 000
Chicken Shashlik	95 000
Lamb Lule Kebab	140 000
Ribeye Steak (100 g)	140 000
Striploin Steak (100 g)	100 000

MEAT



<i>must try</i>	Dimlama	190 000
	Lamb Heart with Wheat	152 000
	Kurutob (Traditional Flatbread Salad with Yogurt)	152 000
	Lamb Loin Kazan Kebab	290 000
	Waguri with Baked Potatoes (For Sharing / Family Style)	330 000
	Rooster Stew	215 000
	Slow-Cooked Beef Ribs in Tandoor with Dried Fruits	295 000
<i>must try</i>	Tandoor-Roasted Chicken	135 000
	Lavenge Chicken	140 000
	Duck Leg with Mashed Potatoes	125 000
	Goose Beshbarmak	140 000



<i>must try</i> 	Tandoor-Roasted Lamb Shoulder with Vegetables (For Sharing)	480 000
	Lamb Tagine with Couscous	295 000

SIDE DISHES

	French Fries	50 000
	Mashed Potatoes	45 000
	Grilled Vegetables	60 000
	Couscous	46 000
	Fried Potatoes with Mushrooms	60 000

SALAMA SWEET TRADITIONS



<i>must try</i>	Pistachio Gateau	200 000
	Chocolate Brownie with Camel Milk Ice Cream	80 000
	Cheesecake with Ayran and Buckwheat “Honey & Silk”	90 000 80 000
	Baklava with Saffron Ice Cream	100 000
	Assorted Sweets	350 000
	Assorted Ice Cream	30 000
	Assorted Jam	20 000
	Assorted Fruits	300 000
	Berry Mix	300 000
	Homemade Flatbread with Kaymak and Honey	40 000